

15<sup>th</sup> World Congress on

# Advances in Nutrition, Food Science & Technology

September 11-12, 2017 | Edinburgh, Scotland

**Allied Academies - UK**

85 Great Portland St, Marylebone, London W1W 7LT, United Kingdom



# Conference Day 1 | September 11, 2017

## Balvenie Glenmorangie

08:30-09:00

Registration Desk Opens

09:00-09:30

Welcome Note & Opening Ceremony

### KEYNOTE

09:35-10:15

Title: Controlling obesity-derived hepatic lipidosis and carcinogenesis through dietary broccoli

Elizabeth Jeffery, University of Illinois, USA

10:15-10:55

Title: Suppression of intestinally mediated diseases by consumption of polyphenol rich Sorghum Brans

Nancy D Turner, Texas A&M University, USA

### Group Photo

### NETWORK & REFRESHMENT BREAK 10:55-11:15 @ Academy Breakout Lounge

Major Sessions: Food and Nutrition | Nutritional Science | Nutrition and Health | Public Health Nutrition | Human Nutrition | Nutrition in Pregnancy and Lactation | Nutrition and Oncology

Session Chair: Nancy D Turner, Texas A&M University, USA

Session Co-chair: Peter F Surai, Feed-Food Ltd, UK

### Session Introduction

11:15-11:40

Title: Low-calorie diet and exercise in management of obesity, affect the overall health condition: A Successful Story

Suhair Abdalla Khalil Abdalla, King Faisal Specialist Hospital and Research Center, KSA

11:40-12:05

Title: Carbohydrates counting as a medical nutrition therapy for diabetes mellitus

M B Agieb, Saudi German Hospital, KSA

12:05-12:30

Title: The relationship between glucose and lipid metabolism parameters and carcass characteristics in finishing cattle

Benjamin M Bohrer, University of Guelph, Canada

12:30-12:55

Title: Nutrition and stress prevention programs in livestock/animal production: From vitamins to vitagenes

Peter F Surai, Feed-Food Ltd, UK

### LUNCH BREAK 12:55-13:45 @ Traders Restaurant

13:45-14:10

**Title: Design and production of food processing machine using under water shock wave for practical application**  
**Ken Shimojima**, National Institute of Technology, Okinawa College, Japan

14:10-14:35

**Title: A consideration of underwater shock wave behaviour at interface for various acoustic impedance materials using the computational prediction**  
**Yoshikazu Higa**, National Institute of Technology, Okinawa College, Japan

14:35-15:00

**Title: Sourdough bread obtained from a dough fortified with anthocyanin-rich flour from the purple potato cv. Vitelotte as nutraceutical sources: Its quality attributes**  
**Angela Zinnai**, University of Pisa, Italy

15:00-15:25

**Title: Comparative evaluation of the therapeutic effect of metformin monotherapy with metformin and acupuncture combined therapy on weight loss and insulin sensitivity in diabetic patients**  
**Amir Firouzjaei**, Nanjing University of Chinese Medicine, China

#### NETWORK & REFRESHMENT BREAK 15:25-15:45 @ Academy Breakout Lounge

15:45-16:10

**Title: Immunomodulating effects of the  $\beta$ -glucan from Pleurotus cornucopiae mushroom on macrophage actions**  
**Ken-ichiro Minato**, Meijo University, Japan

16:10-16:35

**Title: Comparison of gut microbiota in hens of the crosses Hisex Brown and Lohmann Brown**  
**Michael N Romanov**, University of Kent, UK & Moscow State Academy of Veterinary Medicine and Biotechnology, Russia

16:35-17:00

**Title: Analysis of nutrient management program at the health centers in Region District Health Bireuen, Aceh, Indonesia Year 2011**  
**Mainora**, Bireuen District Health Office, Indonesia

#### PANEL DISCUSSIONS

## Conference Day 2 | September 12, 2017

### Balvenie Glenmorangie

#### KEYNOTE

09:35-10:15

**Title: Microbiome and antioxidant system of the gut in chicken: Food for thoughts**  
**Peter F Surai**, Feed-Food Ltd, UK

10:15-10:55

**Title: Density and value of nutrients in plant-based food products when compared with traditional animal-based food products**  
**Benjamin M Bohrer**, University of Guelph, Canada

#### NETWORK & REFRESHMENT BREAK 10:55-11:15 @ Academy Breakout Lounge

11:15-11:55

**Title: Major food nutrients and food chemistry are the most powerful tool for the health, reduction in global poverty and hunger in the developing countries of the world like South Asia**

**M Usman**, Pakistan Agricultural Research System, Pakistan

**Major Sessions: Super Food and Functional Foods | Probiotic in Nutrition Advancement | Food Safety and Security Challenges | Food Biotechnology and Microbiology | Food Waste Management | Food Chemistry and Biochemistry | Food Technologies and Processing | Food Industry**

**Session Chair: Sreenivasa Rao Jarapala**, National Institute of Nutrition, India

**Session CO-chair: Angela Zinnai**, University of Pisa, Italy

#### Session Introduction

11:55-12:20

**Title: Determination of microbiocoenoses in the intestine of the Hisex Brown hens in ontogenesis using T-RFLP method**

**Michael N Romanov**, University of Kent, UK & Moscow State Academy of Veterinary Medicine and Biotechnology, Russia

12:20-12:45

**Title: Protein intake in infancy: Difference between needs and supply**

**Naguib A bdelreheim**, University of Sharjah, UAE

12:45-13:10

**Title: The effect of a zinc-algal polysaccharide complex on preventing contamination of food emulsions**

**Irit Dvir**, Sapir Academic College, Israel

#### LUNCH BREAK 13:10-13:55 @ Traders Restaurant

13:55-14:20

**Title: Effect of domestic processing methods on all Trans and cis isomers of beta carotene retention in green leafy vegetables**

**Sreenivasa Rao Jarapala**, National Institute of Nutrition, India

14:20-14:45

**Title: The prevalence of complications in Type 2 diabetics in diabetes centers in Dubai**

**Haleama Al Sabbah**, Zayed University, UAE

14:45-15:10

**Title: Consumers' acceptance and preferences for functional dairy products in Iran**

**Marjan Bazhan**, Shahid Beheshti University of Medical Sciences, Iran

15:10-15:35

**Title: Greek children suffering from asthma abandon Mediterranean dietary pattern: Baseline results**

**M M Papamichael**, La Trobe University, Australia

#### NETWORK & REFRESHMENT BREAK + Poster Presentations 15:35-16:10 @ Academy Breakout Lounge

NUTRFT 01

**Title: Polycyclic aromatic hydrocarbon binding characteristics of lactobacillus rhamnosus NRRL B-442**

**Sebnem Kurhan**, Novel Food Technologies Development-Application and Research Center, Turkey

NUTRFT 02	<b>Title: Chemical and sensory characterization of grape and wine GRECHETTO: Evaluation of technological potentialities as a function of the harvest date</b> Anita Nari & Angela Zinnai, University of Pisa, Italy
NUTRFT 03	<b>Title: Comparison between sangiovese grapes composition and quality of the wine aged in oak barrels obtained with or without early defoliation</b> Anita Nari & Angela Zinnai, University of Pisa, Italy
NUTRFT 04	<b>Title: Proteins, catabolism, and sepsis: A literature review</b> Macarena L Fernandez Carro, University of Manchester, UK
NUTRFT 05	<b>Title: Associations of vitamin D intake and other risk factors with 25-hydroxyvitamin D concentrations in ethnic minority adults living in the UK</b> Mona S Almujaaydil, Manchester Metropolitan University, UK
NUTRFT 06	<b>Title: Mediterranean diet and GERD symptoms: A case control study in Lebanese adults</b> Jacqueline H Doumit, Notre Dame University-Louaize, Lebanon
NUTRFT 07	<b>Title: The warning of the consumers about the effect of food synthetic dyes on children</b> Saoud Zahia, Institut Pasteur of Algeria, Algeria
NUTRFT 08	<b>Title: Acceptability, nutritional and non-nutritional components of rice [<i>Oryza sativa</i> (L.)] and pigmented corn [<i>ZEA MAYS</i> (L.)] grits mix</b> Theresa Krista B Jolejole, University of the Philippines Los Baños College, Philippines
NUTRFT 09	<b>Title: Role of aged crushed <i>Allium Sativum</i> L. on systemic inflammatory markers in patients with Syndrome-X</b> Prema Ram Choudhary, C U Shah Medical College, India

#### Young Researchers Forum (YRF)

16:10-16:35	<b>Title: AFB<sub>1</sub> removal by lactobacillus plantarum in artificially contaminated environment</b> Sebnem Kurhan, Novel Food Technologies Development-Application and Research Center, Turkey
16:35-17:00	<b>Title: The influence of the operating conditions adopted during the extraction on the qualitative and typical characteristics of Tuscan mono-varietal oils (Moraiolo, Leccino, Frantoio)</b> Anita Nari, University of Pisa, Italy

#### PANEL DISCUSSIONS

#### Thanks Giving & Closing Ceremony